

## OPERATION and CARE MANUAL

*Model 1200-UP  
with Electronic Control and Casters*



*Model 1200-S  
with Manual Control and Casters*



### **Holding Cabinet, Electric *Electronic or Manual Control***

**1200-S • 1200-SR**

**1200-UP • 1200-UP/SR**

**1200-UPS • 1200-UPS/SR**



**COOK/HOLD/SERVE SYSTEMS**



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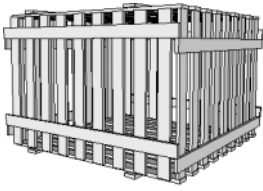
262.251.1907 INTERNATIONAL

WEBSITE:

[www.alto-shaam.com](http://www.alto-shaam.com)

# ALTO-SHAAM® — HOLDING CABINETS

## UNPACKING and SET-UP



The Alto-Shaam Holding Cabinet has been thoroughly tested, checked for calibration, and inspected to insure only the highest quality cabinet is provided. When you receive your cabinet, check for any possible shipping damage and report it at once

to the delivering carrier. See *Transportation Damage and Claims* section located in this manual.

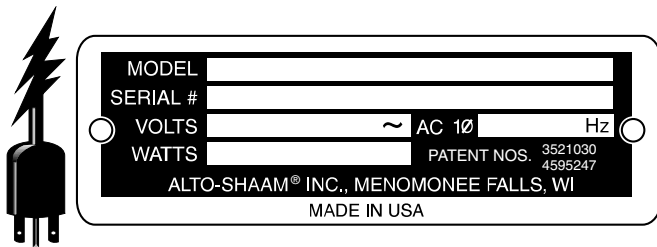
The cabinet, complete with unattached items and accessories, may be delivered in one or more packages. Check to ensure that all the accessories that were ordered have been received with each unit.

Save all the information and instructions packed inside the cabinet. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

**NOTE:** All claims for warranty must include the full model number and serial number of the cabinet.

## ELECTRICAL INSTALLATION

1. An identification tag is permanently mounted on cabinet.



2. Plug the unit into a properly grounded receptacle only, positioning the appliance so that the power supply cord is easily accessible in case of an emergency.
3. If necessary, a proper receptacle or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.



ENSURE POWER SOURCE  
MATCHES VOLTAGE STAMPED  
ON UNIT NAMEPLATE

CAUTION

DISCONNECT CABINET FROM  
POWER SOURCE BEFORE  
CLEANING OR SERVICING.

AT NO TIME SHOULD THE UNIT BE STEAM  
CLEANED, WASHED DOWN, OR FLOODED WITH  
WATER OR LIQUID SOLUTION. DO NOT USE  
WATER JET TO CLEAN. SEVERE DAMAGE OR  
ELECTRICAL HAZARD COULD RESULT,  
VOIDING THE WARRANTY.



CAUTION

## HEATING CHARACTERISTICS

The cabinet is equipped with a special, low heat density, heating cable. Through the Halo Heat® concept, the heating cable is mounted against the walls of the warming compartment to provide an evenly applied heat source controlled by a thermostat. The design and operational characteristics of the cabinet eliminate the need for a moisture pan or a heat circulating fan. Through even heat application, the quality of a food product is maintained up to as much as several hours.

## START-UP

1. The unit should be installed level, and should NOT be installed in any area where it may be affected by steam, grease, dripping water, high temperatures or any other severely adverse conditions.
2. Before operating the cabinet, clean both the interior and exterior of the unit with a clean, damp cloth and mild soap solution. Rinse carefully.
3. Clean and install the cabinet side racks. Shelves should be positioned with the curved end up and toward the back of the unit.
4. Before operating the unit, become familiar with the operation of the controls. Read this manual carefully and keep it in a secure location.

## DOUGH PROOFING

This unit can be used for proofing dough by following these instructions and using the *optional moisture pans*.

1. Set holding temperature to 95°F (35°C).
2. Pour approximately 2 quarts (c. 2 liters) of hot water into the optional water reservoir pan which is to be placed on the bottom surface of the compartment. Water temperature should be 140-180°F (60-82°C).
3. Preheat cabinet for 45-60 minutes.
4. Remove dough from retarder or refrigerator, and allow covered product to set up at room temperature.
5. Remove covering and place dough in preheated cabinet.
6. Allow dough to remain in the cabinet until it nearly doubles in size.
7. Remove product from cabinet, brush with eggwash if desired, and bake according to product manufacturer's directions.

**Note:** The above proofing procedure is a suggested guideline only. Due to variations in product, product quality, and product weight, adherence to the product manufacturer's instructions are strongly recommended.

# Manual Control Unit - Standard

## PROCEDURES

### 1. Preheat at 200°F (93°C) for 30 minutes.

When the thermostat is turned clockwise to an "On" position, the indicator light will illuminate and will remain lit as long as the unit is calling for heat. Allow a minimum of 30 minutes of preheating before loading the holding cabinet with food. Closing the vents on the inside of the door will speed up the process. The indicator light will go "Out" after approximately 30 minutes, or when the air temperature inside the unit reaches the temperature set by the operator.

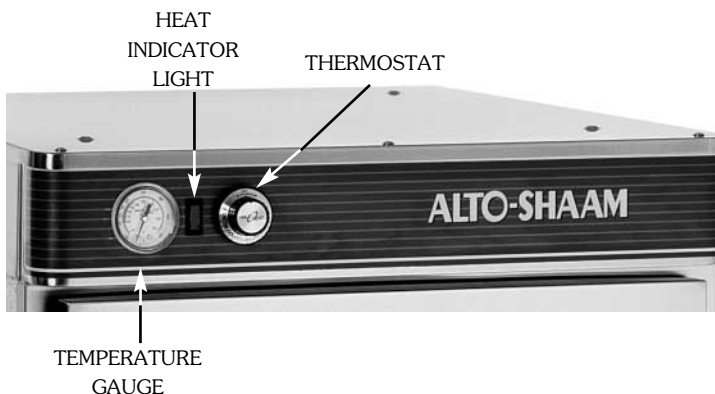
### 2. Load the cabinet with hot food only.

The purpose of the holding cabinet is to maintain hot food at proper serving temperatures. Only hot food should be placed into the cabinet. Before loading the unit with food, use a food thermometer to make certain all food products are at an internal temperature range of 140° to 160°F (60° to 71°C). All food not within the proper temperature range should be heated before loading into the holding cabinet.

### 3. Reset the thermostat to 160°F (71°C).

Check to make certain the cabinet door is securely closed, and reset the thermostat to 160°F (71°C). **THIS WILL NOT NECESSARILY BE THE FINAL SETTING.**

The proper temperature range for the food being held will depend on the type and quantity of product. Whether or not the door vents should be open or closed will also depend on the type of food being held. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item to assure maintenance of the proper temperature range.



## THERMOSTAT and HEAT LIGHT SEQUENCE

Whenever the thermostat is turned "On," the heat indicator light will indicate the power On/Off condition of the heating cable, and consequently, the cycling of the cabinet as it maintains the dialed cavity temperature. If the light does not illuminate after normal start-up, the main power source, thermostat, and/or light must be checked. If the warming cabinet does not hold the temperature as dialed, the calibration of the thermostat must be checked. If the warming cabinet fails to heat or heats continuously with the thermostat "Off," the thermostat must be initially checked for proper operation. If these items are checked and found to be in order, a continuity and resistance check of the heating cable should be made. *SEE CIRCUIT DIAGRAM.*

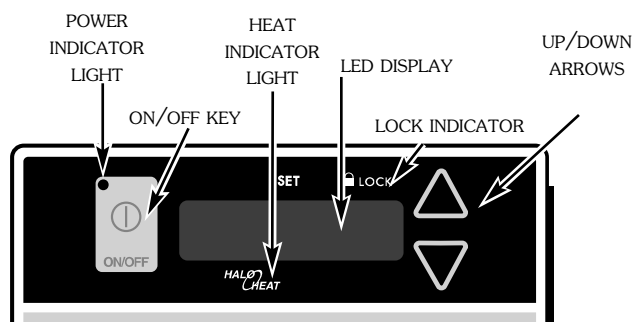
## THERMOSTAT CALIBRATION

The thermostat is precision calibrated at the factory. Normally, no adjustment or recalibration is necessary unless the thermostat has been mishandled in transit, changed or abused while in service. A thermostat with a sensing bulb operates on hydraulic pressure, consequently, any bending of the bulb results in a change in its volume, and alters the accuracy of the thermostat calibration.

A thermostat should be checked or recalibrated by placing a quality, thermal indicator at the center of an empty holding cavity. **DO NOT CALIBRATE WITH ANY FOOD PRODUCT IN THE CABINET.** The thermostat should be set at 140°F (60°C), and should be allowed to stabilize at that setting for a minimum of one hour. Following temperature stabilization, the center of the thermal swing of the air temperature within the cabinet should approximately coincide with the thermostat dial setting.

If calibration is necessary, the calibration screw should be adjusted with great care. The calibration screw of the thermostat is located in the thermostat dial shaft. With the shaft held stationary, a minute, clockwise motion of the calibration screw appreciably lowers the thermostat setting. A reverse, or counter-clockwise motion appreciably raises the thermostat setting. After achieving the desired cycling of the thermostat, the calibration screw must be sealed. Place a few drops of enamel sealant directly on the calibration screw. **(Red nail polish or equivalent is acceptable.)**

## Electronic Control - Optional



### ON/OFF Key

Press the ON/OFF key once and the power indicator light will illuminate. Press and hold the ON/OFF key until the LED display turns off (at least three seconds) and power indicator light goes out.

### UP/DOWN Arrow Key

The UP and DOWN arrow keys are used for a variety of settings when selecting the holding temperature. If an arrow key is pressed and released the display will show the current set temperature for two seconds. If an arrow key is held (at least eight seconds), the value will change at a rapid rate. If the arrow key is pressed and released in rapid succession, the set temperature will change by increments of one degree.

### ENABLE/DISABLE BEEPER

A beeper sounds when an error code is displayed. To choose between beeper on and beeper off mode, the control must be **off**, then press and hold the DOWN arrow key until either "ON" or "OFF" is shown in the LED display. Release arrow key when desired mode is displayed.

### FAHRENHEIT/CELSIUS

With the control **off**, to choose between Fahrenheit and Celsius, press and hold the UP arrow key until either °F or °C is shown in LED display. Release key when desired setting is displayed.

The control has a four-digit LED display. When the display is on, it will show current holding temperature, as well as diagnostic information.

### CONTROL LOCK

The warmer controls can be locked so that no changes can be made to the set temperature.

To **lock the display**, press and hold the ON/OFF key and the Up Arrow key at the same time. The lock LED will illuminate. When the lock LED is illuminated, additional programming will not be functional other than the key sequence required to unlock the panel.

To **unlock the display**, press and hold the ON/OFF key and the Down Arrow key at the same time. The lock LED will extinguish. The panel keys will resume normal function.



## HEATING PROCEDURE

### 1. Preheat at 200°F (93°C) for 30 minutes.

Press the ON key, and set the temperature to 200°F (93°) by using the UP/DOWN arrow keys. Allow a minimum of 30 minutes preheating time before loading the holding cabinet with food. Closing the vents on the inside of the door will speed the preheating process. The LED heat indicator light will go "Out" after approximately 30 minutes preheat time, or when the air temperature inside the unit reaches the temperature set by the operator. The Set indicator will light up anytime the temperature is set or reset.

### 2. Load with hot food only.

The purpose of the holding cabinet is to maintain hot food at proper serving temperature. Only hot food should be placed into the cabinet. Before loading the cabinet with food, use a food thermometer to make certain all products are at an internal temperature range of 140° to 160°F (60° to 71°C). Any food product not within the proper temperature range should be heated before loading into the holding cabinet.

### 3. Reset the control to 160°F (71°C).

Check to make certain the cabinet door is securely closed, and reset to 160°F (71°C) by using the UP/DOWN keys. **THIS WILL NOT NECESSARILY BE THE FINAL SETTING.** The proper temperature range—or closing or opening the door vents—will depend on the type and quantity of product. When holding food for prolonged periods, it is advisable to periodically check the internal temperature of each item with a food thermometer to assure maintenance of the proper temperature range of 140° to 160°F (60° to 71°C).

## Exclusive Feature

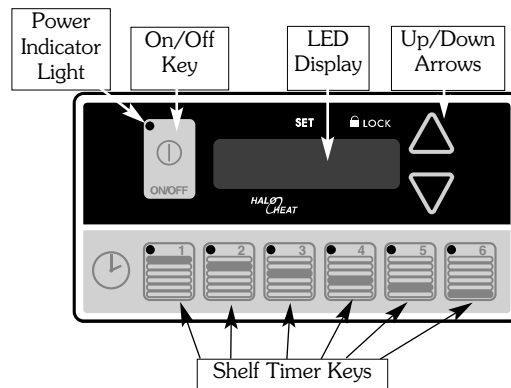
### HEAT RECOVERY

The patented SureTemp™ heat recovery system in this unit will immediately compensate for any loss of heat when the door is opened. In order to maintain a more consistent cavity temperature, the control will automatically apply heat to the unit's interior while the door is open and for a short time after the door is closed. If the door remains open for more than three minutes, the solid state electronic control will sound three rapid beeps every ten seconds until the door is closed.

### PRINTING

These holding cabinets are equipped with the HACCP/ Kitchen Management option for connection to a PC. They have the capability of being connected to the internet via a Gateway device. This can provide temperature recording data as well as setup and diagnostic information which can be used for HACCP.

## Electronic Control - Timer - Option



The Multiple Shelf Timer Key option is available for hot food holding units with the electronic control. These keys monitor food safety by using a timer-based "First-In, First-Out" product management system. Products should be cooked to HACCP recommended internal temperature and then held in the unit. The Timer system allows operator to select holding times when the unit is loaded.

Multiple timer keys correspond to various pan locations in the holding unit.

As the timers expire, alarms notify the operator.

### Timer Programming Information

#### 1. Turn On/Off Power Key OFF.

- ① Press the On/Off Key until the display turns OFF (at least 3 seconds) and On/Off Key's Power Indicator Light goes out.

**Note:** *The following steps can only be done when the On/Off Power Key is OFF.*

#### 2. Set Shelf Timer Keys.

- Press and hold a Shelf Timer Key (at least 3 seconds) until a value is shown in the LED display.
- Use the Up or Down Arrow Key to change the time desired.

#### 3. Set Additional Timer Keys.

- Repeat step 2 for each Shelf Timer Key to be programmed.

#### 4. Turn On/Off Power Key ON.

- ① When selected timers have been programmed, press the On/Off key to turn ON unit. Power Indicator Light will illuminate.

#### 5. Press Shelf Timer Key.

- Press selected Shelf Timer Keys to activate. Shelf LED display will illuminate and the count down will begin.

**The Shelf Timer Key LED with the least amount of time remaining will flash slowly and the LED display will alternate between hold temperature and time remaining.**

#### 6. Turn OFF alarm.

- Listen for beeping alarm. Press flashing shelf timer key to turn OFF alarm.

### Reprogram Shelf Timer Keys

If you wish to reprogram holding times, turn OFF power. Press the desired Timer Shelf Key and input new time using Up or Down Arrow Key. Turn unit ON and press each Shelf Timer Key to start the count downs.

**Important Note:** *Timer Station Key retains initial time settings in memory. Count down times are cancelled when On/Off Key is turned OFF. It may help to note any remaining count down times before reprogramming.*

**Power Failure:** *The Power Indicator Light by On/Off Power Key will blink to indicate a power failure. To stop the blinking, simply depress On/Off Key. The memory will not be impaired.*

## CARE and CLEANING

The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.



### CLEAN THE HOLDING CABINET DAILY:

1. Disconnect the cabinet from the power source, and let the unit cool.
2. Remove all detachable items such as shelves, side racks, and drip pan. Clean these items separately.
3. Clean the interior metal surfaces of the cabinet with a damp clean cloth and any good alkaline or alkaline chlorinated based commercial detergent or grease solvent at the recommended strength. Use a plastic scouring pad or oven cleaner for difficult areas. Rinse carefully to remove all residue and wipe dry.



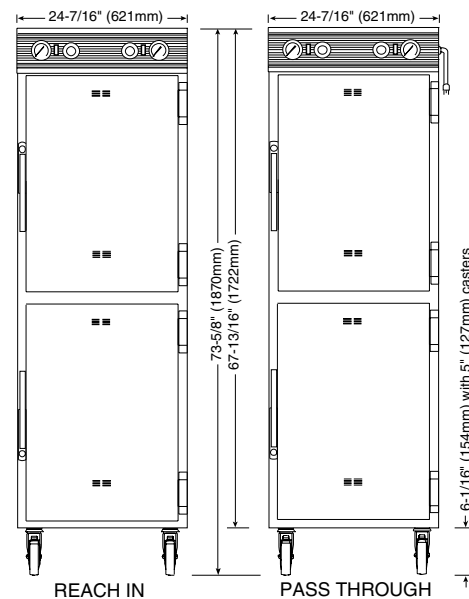
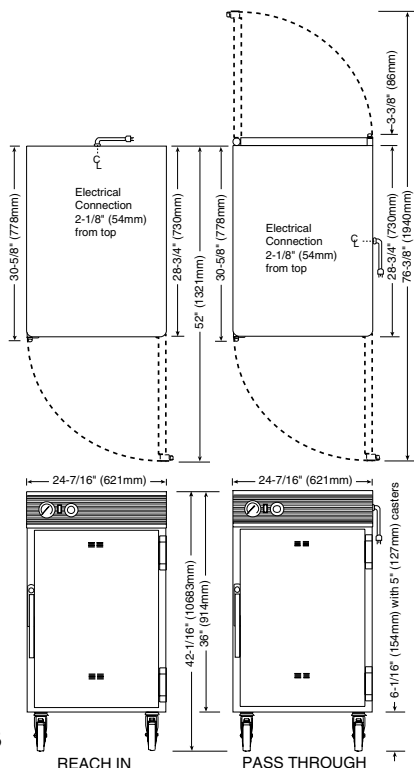
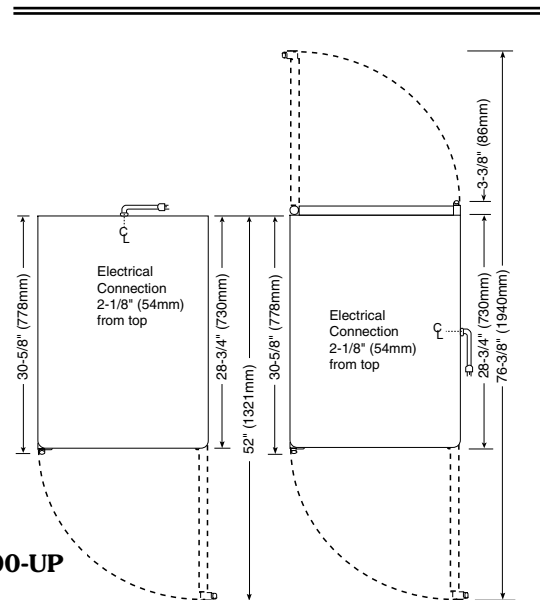
**Note:** Avoid the use of abrasive cleaning compounds, chloride based cleaners, or cleaners containing quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel.

4. Wash the door gasket with hot soapy water and rinse.
5. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.



**At no time should the inside or outside of the cabinet be washed down, flooded with water or liquid solution. NEVER STEAM CLEAN. Do not use water jet to clean. Severe damage or electrical hazard could result, voiding the warranty.**



## SANITATION GUIDELINE

Food flavor and aroma are usually so closely related that it is difficult, if not impossible, to separate them. There is also an important, inseparable relationship between cleanliness and food flavor. Cleanliness, top operating efficiency, and appearance of equipment contribute considerably to savory, appetizing foods. Good equipment that is kept clean, works better and lasts longer.

Most food imparts its own particular aroma and many foods also absorb existing odors. Unfortunately, during this absorption, there is no distinction between *GOOD* and *BAD* odors. The majority of objectionable flavors and odors troubling food service operations are caused by bacteria growth. Sourness, rancidity, mustiness, stale or other *OFF* flavors are usually the result of germ activity.

The easiest way to insure full, natural food flavor is through comprehensive cleanliness. This means good control of both visible soil (dirt) and invisible soil (germs). A thorough approach to sanitation will provide essential cleanliness. It will assure an attractive appearance of equipment, along with maximum efficiency and utility. More importantly, a good sanitation program provides one of the key elements in the prevention of food-borne illnesses.

A controlled holding environment for prepared foods is just one of the important factors involved in the prevention of food-borne illnesses. Temperature monitoring and control during receiving, storage, preparation, and the service of foods are of equal importance.

INTERNAL FOOD PRODUCT TEMPERATURES		
HOT FOODS		
<b>DANGER ZONE</b>	40° TO 140°F	(4° TO 60°C)
<b>CRITICAL ZONE</b>	70° TO 120°F	(21° TO 49°C)
<b>SAFE ZONE</b>	140° TO 165°F	(60° TO 74°C)
COLD FOODS		
<b>DANGER ZONE</b>	ABOVE 40°F	(ABOVE 4°C)
<b>SAFE ZONE</b>	36°F TO 40°F	(2°C TO 4°C)
FROZEN FOODS		
<b>DANGER ZONE</b>	ABOVE 32°F	(ABOVE 0°C)
<b>CRITICAL ZONE</b>	0° TO 32°F	(-18° TO 0°C)
<b>SAFE ZONE</b>	0°F OR BELOW	(-18°C OR BELOW)

The most accurate method of measuring safe temperatures of both hot and cold foods is by internal product temperature. A quality thermometer is

an effective tool for this purpose, and should be routinely used on all products that require holding at a specific temperature.

A comprehensive sanitation program should focus on the training of staff in basic sanitation procedures. This includes personal hygiene, proper handling of raw foods, cooking to a safe internal product temperature, and the routine monitoring of internal temperatures from receiving through service.

Most food-borne illnesses can be prevented through proper temperature control and a comprehensive program of sanitation. Both these factors are important to build quality service as the foundation of customer satisfaction. Safe food handling practices to prevent food-borne illness is of critical importance to the health and safety of your customers. HACCP, an acronym for Hazard Analysis (at) Critical Control Points, is a quality control program of operating procedures to assure food integrity, quality and safety. Taking steps necessary to augment food safety practices are both cost effective and relatively simple. While HACCP guidelines go far beyond the scope of this manual, additional information is available by contacting the USDA/FDA Food-borne Illness Education Information Center at (301)504-6803.

## GENERAL HOLDING GUIDELINE

Chefs, cooks and other specialized food service personnel employ varied methods of cooking. Proper holding temperatures for a specific food product must be based on the moisture content of the product, product density, volume, and proper serving temperatures. Safe holding temperatures must also be correlated with palatability in determining the length of holding time for a specific product.

Halo Heat maintains the maximum amount of product moisture content without the addition of water, water vapor, or steam. Maintaining maximum natural product moisture preserves the natural flavor of the product and provides a more genuine taste. In addition to product moisture retention, the gentle properties of Halo Heat maintain a consistent temperature throughout the cabinet without the necessity of a heat distribution fan, thereby preventing further moisture loss due to evaporation or dehydration.

In an enclosed holding environment, too much moisture content is a condition which can be relieved. A product achieving extremely high temperatures in preparation must be allowed to decrease in temperature before being placed in a controlled holding atmosphere. If the product is not allowed to decrease in temperature, excessive condensation will form increasing the moisture content on the outside of the product.

Most Halo Heat Holding Equipment is provided with a thermostat control between 60° and 200°F (16° to 93°C). If the unit is equipped with vents, close the vents for moist holding and open the vents for crisp holding.

If the unit is equipped with a thermostat indicating a range of between 1 and 10, use a metal-stemmed indicating thermometer to measure the internal temperature of the product(s) being held. Adjust the thermostat setting to achieve the best overall setting based on internal product temperature.

HOLDING TEMPERATURE RANGE		
MEAT	FAHRENHEIT	CELSIUS
BEEF ROAST — Rare	140°F	60°C
BEEF ROAST — Med/Well Done	160°F	71°C
BEEF BRISKET	160° — 175°F	71° — 79°C
CORN BEEF	160° — 175°F	71° — 79°C
PASTRAMI	160° — 175°F	71° — 79°C
PRIME RIB — Rare	140°F	60°C
STEAKS — Broiled/Fried	140° — 160°F	60° — 71°C
RIBS — Beef or Pork	160°F	71°C
VEAL	160° — 175°F	71° — 79°C
HAM	160° — 175°F	71° — 79°C
PORK	160° — 175°F	71° — 79°C
LAMB	160° — 175°F	71° — 79°C
<b>POULTRY</b>		
CHICKEN — Fried/Baked	160° — 175°F	71° — 79°C
DUCK	160° — 175°F	71° — 79°C
TURKEY	160° — 175°F	71° — 79°C
GENERAL	160° — 175°F	71° — 79°C
<b>FISH/SEAFOOD</b>		
FISH — Baked/Fried	160° — 175°F	71° — 79°C
LOBSTER	160° — 175°F	71° — 79°C
SHRIMP — Fried	160° — 175°F	71° — 79°C
<b>BAKED GOODS</b>		
BREADS/ROLLS	120° — 140°F	49° — 60°C
<b>MISCELLANEOUS</b>		
CASSEROLES	160° — 175°F	71° — 79°C
DOUGH — Proofing	80° — 100°F	27° — 38°C
EGGS — Fried	150° — 160°F	66° — 71°C
FROZEN ENTREES	160° — 175°F	71° — 79°C
HORS D'OEUVRES	160° — 180°F	71° — 82°C
PASTA	160° — 180°F	71° — 82°C
PIZZA	160° — 180°F	71° — 82°C
POTATOES	180°F	82°C
PLATED MEALS	180°F	82°C
SAUCES	140° — 200°F	60° — 93°C
SOUP	140° — 200°F	60° — 93°C
VEGETABLES	160° — 175°F	71° — 79°C
The holding temperatures listed are suggested guidelines only.		

# TROUBLE SHOOTING CHECK LIST for Units with Electronic Control

TROUBLE	POSSIBLE CAUSE	REMEDY
Unit does not operate.	Insufficient power supply. Defective power cord or plug.	Check power source. Check and replace if necessary.
No display in electronic control.	Faulty power supply board.  Faulty electronic control.	Check line voltage for 24V across pins 7 and 8 on the power supply board and across terminals J9 and J10 on the electronic control.  Replace control.
Cannot control temperature but sensor and electronic control checks O.K.	Faulty relay Heating element grounded.	Replace relay. Replace element.
Temperature readout incorrect.	Dirty or faulty sensor.  Faulty control.	Check sensor at 32°F (0°C).  If Ohm reading is 100, replace display. If Ohm reading is not 100, replace sensor.

**Remember to disconnect the unit from power source before cleaning or servicing.**



## OPTIONS and ACCESSORIES

	1200-S Series	1200-SR Series	1200-UP Series	1200-UP/SR Series
Electronic Control . . . . .	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY
➡(FACTORY INSTALLATION ONLY)				
Electronic Control with				
➡Multiple Timers . . . . .	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY	CONTACT FACTORY
➡(FACTORY INSTALLATION ONLY)				
Basket, stainless steel wire . . . . .	BS-22129		BS-22129	
➡12-1/2" x 19-11/16" x 7-1/2" (318 x 500 x 191mm)				
Bumper Assembly, Full Perimeter . . . . .	.44088	.44088	.44088	.44088
Casters, 3" (76mm) . . . . .	.14227	.14227	.14227	.14227
Doors, Window . . . . .	.55068	.55068	.55068	.55068
➡FACTORY INSTALLATION ONLY				
Legs, 6" (152mm) . . . . .	.5205	.5205	.5205	.5205
Pan grid, Wire . . . . .	PN-2115	PN-2115	PN-2115	PN-2115
➡18" x 26" (457mm x 660mm)				
Shelf, chrome plated wire . . . . .	SH-2733	SH-2733	SH-2733	SH-2733
Shelf, stainless steel wire . . . . .	SH-23738	SH-23738	SH-23738	SH-23738
Stacking Platform . . . . .	.44038	.44038		
Universal angles, pan slides, chrome . . . . .	SR-24447		SR-24447	
Universal angles, pan slides, s/s . . . . .	SR-24762		SR-24762	
Water reservoir pan . . . . .	.1775	.1775	.1775	.1775
Water reservoir pan cover . . . . .	.1774	.1774	.1774	.1774

### CABLE HEATING SERVICE KIT (one kit per unit compartment)

**No. 4878 for all units except the 4000W**

**No. 4881 for 4000W models**

includes:

CB-3045 Cable Heating Element . . . . . .85 feet  
CR-3226 Ring Connector . . . . . .4  
IN-3488 Insulation Corner . . . . . .1 foot  
BU-3105 Shoulder Bushing . . . . . .4  
BU-3106 Cup Bushing . . . . . .4  
ST-2439 Stud . . . . . .4  
NU-2215 Hex Nut . . . . . .8  
SL-3063 Insulating Sleeve . . . . . .4  
TA-3540 Electrical Tape . . . . . .1 roll

includes:

CB-3045 Cable Heating Element . . . . . .210 feet  
CR-3226 Ring Connector . . . . . .12  
IN-3488 Insulation Corner . . . . . .1 foot  
BU-3105 Shoulder Bushing . . . . . .12  
BU-3106 Cup Bushing . . . . . .12  
ST-2439 Stud . . . . . .12  
NU-2215 Hex Nut . . . . . .24  
SL-3063 Insulating Sleeve . . . . . .12  
TA-3540 Electrical Tape . . . . . .1 roll





Side Rail for Pan Slide  
16046

Universal Pan Slides  
SR-24447, chrome plate

**Model 1200-UP**  
**Manual Control**

Temperature Gauge  
GU-33384

Thermostat Knob  
KN-3469



Side Rack for shelf  
SR-25271

Shelf  
SH-23738, stainless steel  
or SH-2733, chrome plate

**Model 1200-UP/SR**  
**Manual Control**

# Cabinet with top removed

## Electronic Unit

Hold ONLY

5000872 - w/o HACCP/Kitchen Management

5000873 w/HACCP/Kitchen Management

Front

Hold WITH TIMER

5000874 w/o HACCP/Kitchen Management

5000873 w/HACCP/Kitchen Management

Beeper  
BP-3567

Power Supply Board  
BA-33554

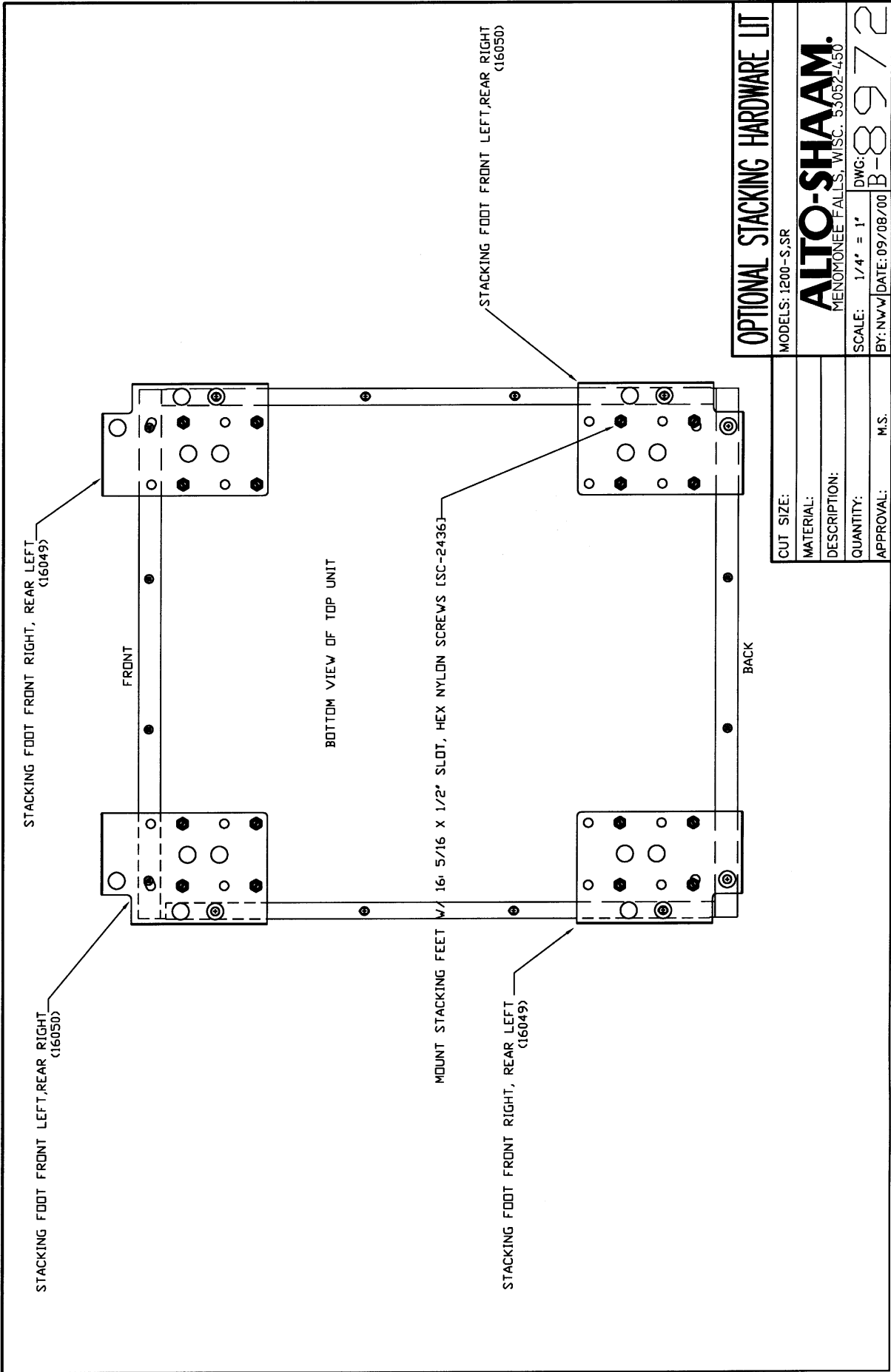
Relay  
RL-33558

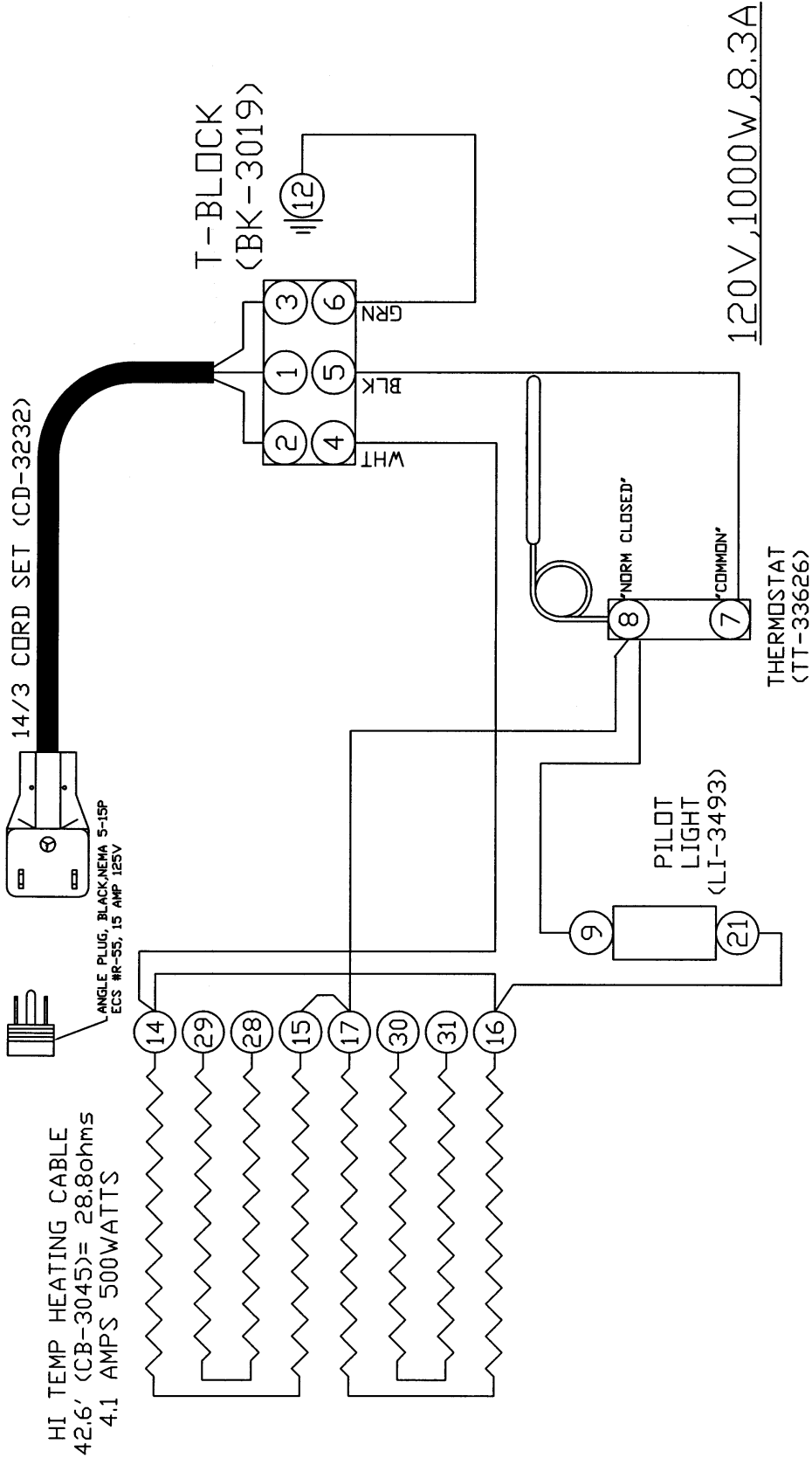
Circuit Breaker Switch  
SW-33788  
230 v ONLY

Block  
BK-3019

Back

Service Parts	Single Cavity		Double Cavity			
			reach-in	pass-thru	reach-in	pass-thru
Description	1200-S	1200-SR	1200-UP	1200-UPS	1200-UP/SR	1200-UPS/SR
<b>Manual or Electronic Units</b> ←						
Universal Pan Slide, ea.	SR-24447	N/A	SR-24447	SR-24447	N/A	N/A
Side Rail for pan slide, ea.	16046	N/A	16046	16046	N/A	N/A
Side Rack for shelf, s/s, ea.	N/A	SR-25271	N/A	N/A	SR-25271	SR-25271
Shelf, stainless steel wire, ea.	N/A	SH-23738	N/A	N/A	SH-23738	SH-23739
Shelf, chrome plated wire, ea.	N/A	SH-2733	N/A	N/A	SH-2733	SH-2733
Bottom	44013	44013	44013	44013	44013	44013
Casing Back, heavy duty	16042	16042	16032	N/A	16032	N/A
Casing Back, standard	16057	16057	16054	N/A	16054	N/A
Side, heavy duty	16041	16041	16033	16033	16033	16033
Side, standard	16056	16056	16055	16055	16055	16055
Front Trim	16043	16043	16034	16034	16034	16034
Bonnet	16035	16035	16035	16035	16035	16035
Control Top	44014	44014	44014	44014	44014	44014
Circuit Breaker, 230V ONLY	SW-33788	SW-33788	SW-33788	SW-33788	SW-33788	SW-33788
Stacking Hardware	44038	44038	N/A	N/A	N/A	N/A
Door Assembly, slab, RH or LH	55018	55018	55018	55018	55018	55018
Door Assembly, window, RH or LH	55068	55068	55068	55068	55068	55068
Door Handle	HD-24171	HD-24171	HD-24171	HD-24171	HD-24171	HD-24171
Mounting Screws for handle (4)	SC-2073	SC-2073	SC-2073	SC-2073	SC-2073	SC-2073
Mounting Screws for latch (2)	SC-2070	SC-2070	SC-2070	SC-2070	SC-2070	SC-2070
Door Hinge, ea.	HG-2015	HG-2015	HG-2015	HG-2015	HG-2015	HG-2015
Door Gasket, ea.	GS-23796	GS-23796	GS-23796	GS-23796	GS-23796	GS-23796
Bumper Assembly Option, full perimeter	44088	44088	44088	44088	44088	44088
Bumper, Rubber, 10' (2947mm)	BM-24766	BM-24766	BM-24766	BM-24766	BM-24766	BM-24766
Caster, 5" (127mm) swivel w/brake	CS-24984	CS-24984	CS-24984	CS-24984	CS-24984	CS-24984
Caster, 5" (127mm) rigid.	CS-24983	CS-24983	CS-24983	CS-24983	CS-24983	CS-24983
Insulation	IN-22364	IN-22364	IN-22364	IN-22364	IN-22364	IN-22364
<b>Manual Units</b> ←						
Panel Overlay, Manual	PE-24571	PE-24571	PE-24569	PE-24569	PE-24569	PE-24569
Thermostat, Manual, all models	TT-33626	TT-33626	TT-33626	TT-33626	TT-33626	TT-33626
Heat Indicator Light, Manual, 120V	LI-3493	LI-3493	LI-3493	LI-3493	LI-3493	LI-3493
Heat Ind. Light, Manual, 208-240V	LI-3516	LI-3516	LI-3516	LI-3516	LI-3516	LI-3516
Heat Ind. Light, Manual, 230V	LI-3923	LI-3923	LI-3923	LI-3923	LI-3923	LI-3923
Temperature Gauge, Manual	GU-33384	GU-33384	GU-33384	GU-33384	GU-33384	GU-33384
Thermostat Knob, Manual, °F	KN-3469	KN-3469	KN-3469	KN-3469	KN-3469	KN-3469
Thermostat Knob, Manual, °C	KN-3474	KN-3474	KN-3474	KN-3474	KN-3474	KN-3474
Cordset, Manual, 120V	CD-3232	CD-3232	CD-33824	CD-33824	CD-33824	CD-33824
Cord, Manual, 208-240V, 4000W	N/A	N/A	N/A	N/A	N/A	N/A
Cordset, Manual 208-240V	CD-3551	CD-3551	CD-3551	CD-3551	CD-3551	CD-3551
Cordset, Manual, 230V	CD-3922	CD-3922	CD-3922	CD-3922	CD-3922	CD-3922
<b>Electronic Units</b> ←						
Power Supply Board	BA-33554	BA-33554	BA-33554	BA-33554	BA-33554	BA-33554
Electronic Control, Hold only	5000872	5000872	5000872	5000872	5000872	5000872
Electronic Control, Hold only, with HACCP/Kitchen Management	5000873	5000873	5000873	5000873	5000873	5000873
Electronic Control, Hold w/timer	5000874	5000874	5000874	5000874	5000874	5000874
Electronic Control, Hold w/timer with HACCP/Kitchen Management	5000875	5000875	5000875	5000875	5000875	5000875
Sensor	SN-33541	SN-33541	SN-33541	SN-33541	SN-33541	SN-33541
Relay	RL-33558	RL-33558	RL-33558	RL-33558	RL-33558	RL-33558
Reed Switch	SW-33559	SW-33559	SW-33559	SW-33559	SW-33559	SW-33559
Terminal Circuit Strip	TM-33560	TM-33560	TM-33560	TM-33560	TM-33560	TM-33560
Latch Plate, Electronic	PA-24657	PA-24657	PA-24657	PA-24657	PA-24657	PA-24657
Panel Overlay, Electronic	PE-24510	PE-24510	PE-24511	PE-24511	PE-24511	PE-24511
Panel Overlay, Electronic Timer	PE-24572	PE-24572	PE-24570	PE-24570	PE-24570	PE-24570
Cordset, 120V	CD-3232	CD-3232	CD-33824	CD-33824	CD-33824	CD-33824
Cordset, 208-240V	CD-3551	CD-3551	CD-3551	CD-3551	CD-3551	CD-3551
Cord, 208-240V, 4000w	N/A	N/A	N/A	N/A	N/A	N/A
Cordset, 230V	CD-3922	CD-3922	CD-3922	CD-3922	CD-3922	CD-3922
Cordset, 230V, 4000w	N/A	N/A	N/A	N/A	N/A	N/A



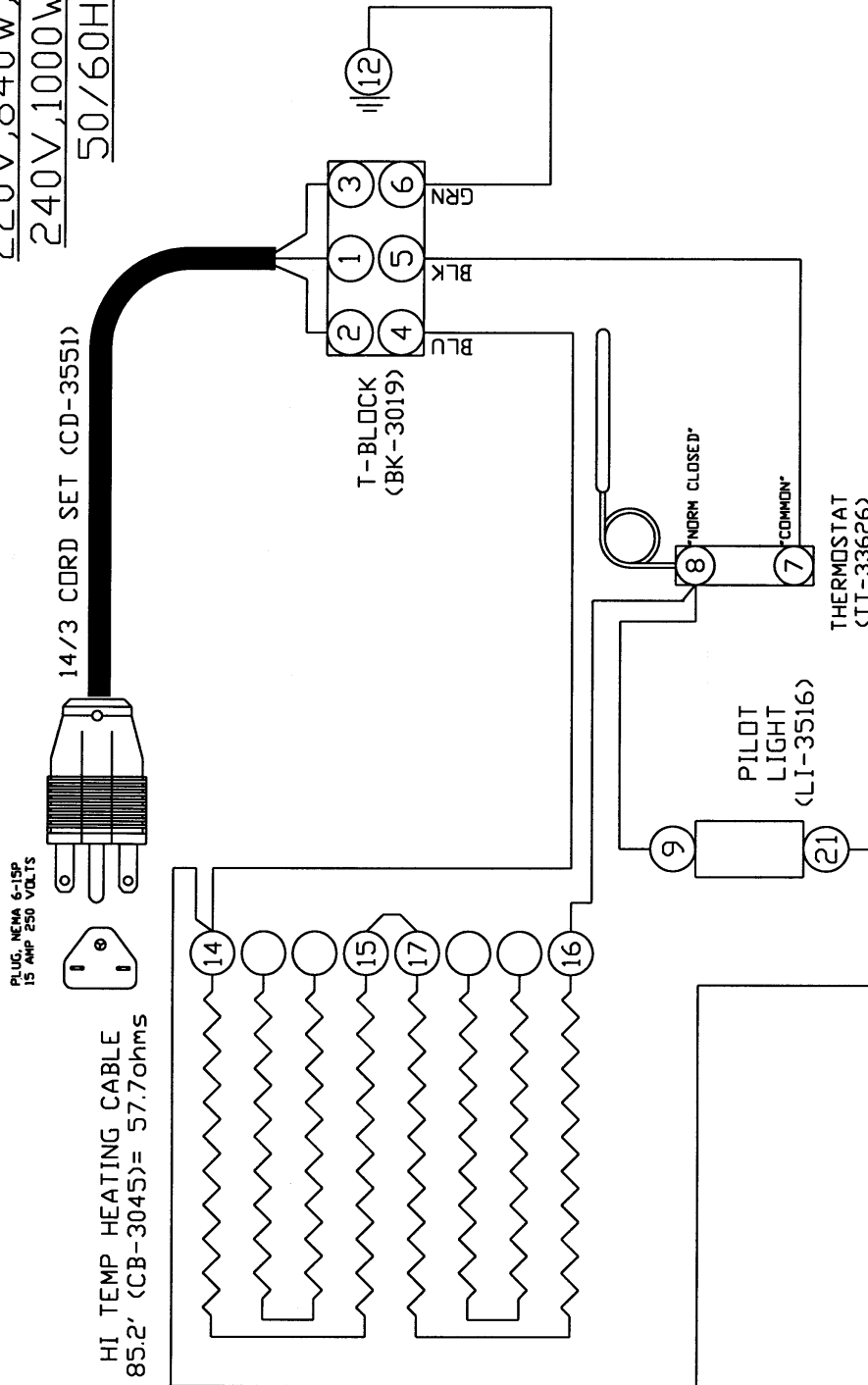


REVISIONS			1200-S,S/PT,SR,SR/PT MANUAL 120V, 1000W		
NO.	DATE	BY			
1	04/08/02	CB			
2	02/06/03	CB			
3					
4					
5					
			WIRING DIAGRAM		
			ALTO-SHAAM INC. MENOMONEE FALLS, WISCONSIN		
			DRAWN BY NW/W	SCALE 1"=1'	DWG. NO. A
			APP'D MS	DATE 08/25/00	7545

NOTE 1: ALL NUMBERS IN ( ) =  
ALTO-SHAAM PART NUMBERS

NOTE 2: SEE DRW. #8960  
FOR WIRE ASSB'S

208V, 750W, 3.6A  
 220V, 840W, 3.2A  
 240V, 1000W, 4.1A  
 50/60Hz



# WIRING DIAGRAM

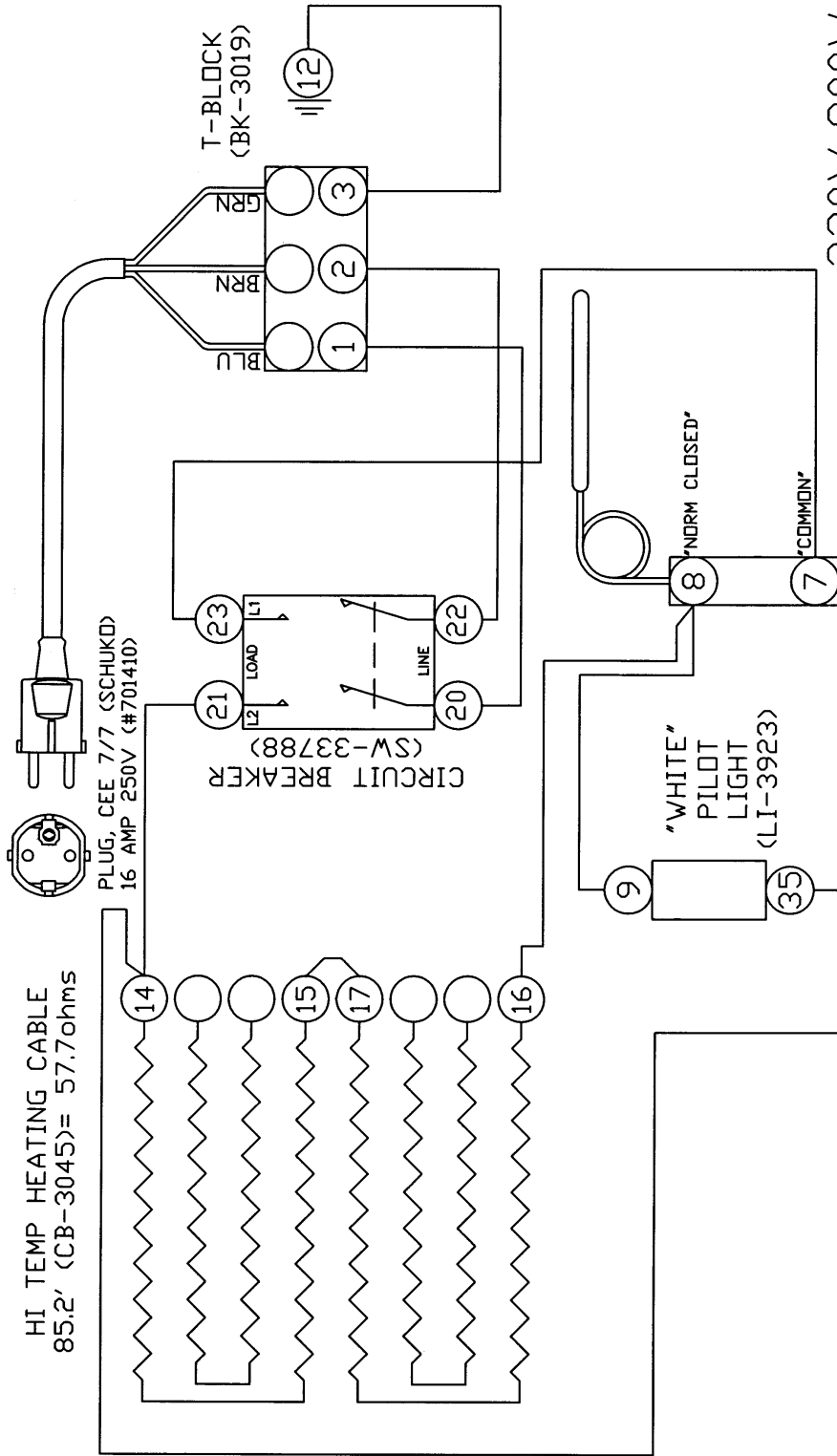
MODELS: 1200-S/SR (MANUAL) 208-240V -1000W-			
<b>ALTO-SHAAM</b> MENOMONEE FALLS, WISC. 53052-450			
BY: NW/W	SCALE: NONE	DWG: A-7546	
APP'D: DAR	DATE: 08/25/00		

NOTE 1: ALL NUMBERS IN ( ) =  
 ALTO-SHAAM PART NUMBERS

NOTE 2: SEE DRW #8961  
 FOR WIRE ASSB'S

NO.	REVISION	BY
1	01/31/01	NW/W
2	04/08/02	CJB
3	02/06/03	CJB

16/3 EUROPEAN HARMONIZED CORD SET [CD-3922]

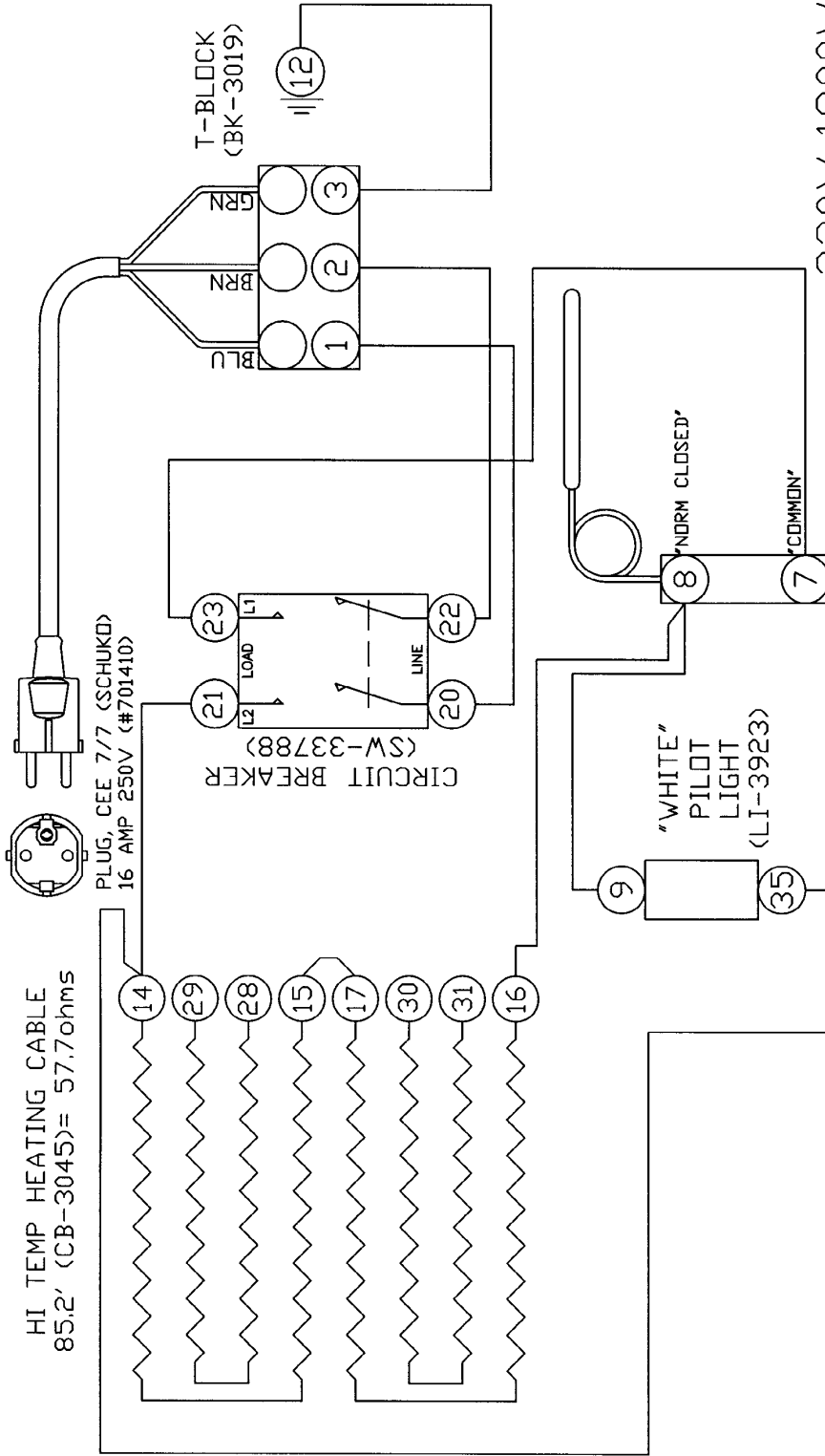


REVISIONS			1200-S/SR INTERNATIONAL (MANUAL)		230V
NO.	DATE	BY			
1	10/10/00	NW/V			
2	12/03/01	CJB			
3	04/08/02	CJB			
4					
5					

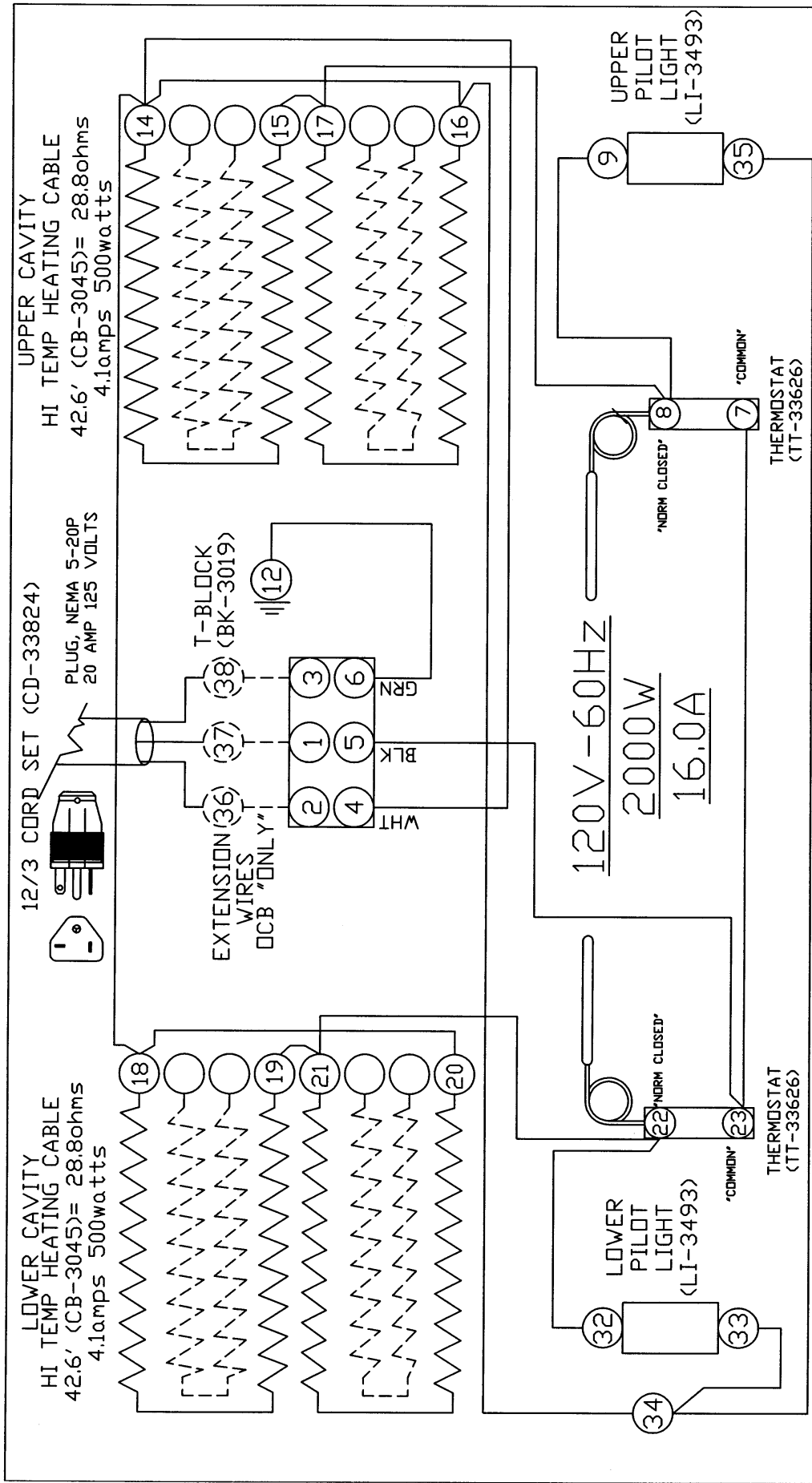
WIRING DIAGRAM					
ALTO-SHAAM INC. MENOMONEE FALLS, WISCONSIN					
DRAWN BY	NW/V	SCALE	1"=1"	DWG. NO.	A
APP'D	MS	DATE	08/25/00		

16/3 EUROPEAN HARMONIZED CORD SET [CD-3922]



NOTE 1: ALL NUMBERS IN ( ) =			1200-S/SR INTERNATIONAL (MANUAL)			230V
ALTO-SHAAM PART NUMBERS			2000W			
NOTE 2: SEE DRW #8962			WIRING DIAGRAM			
FOR WIRE ASSB'S			ALTO-SHAAM INC.			
			MENOMONEE FALLS, WISCONSIN			
			DRAWN BY	NW	SCALE 1"=1'	DWG. NO. A
			APP'D	PED	DATE 01/13/04	





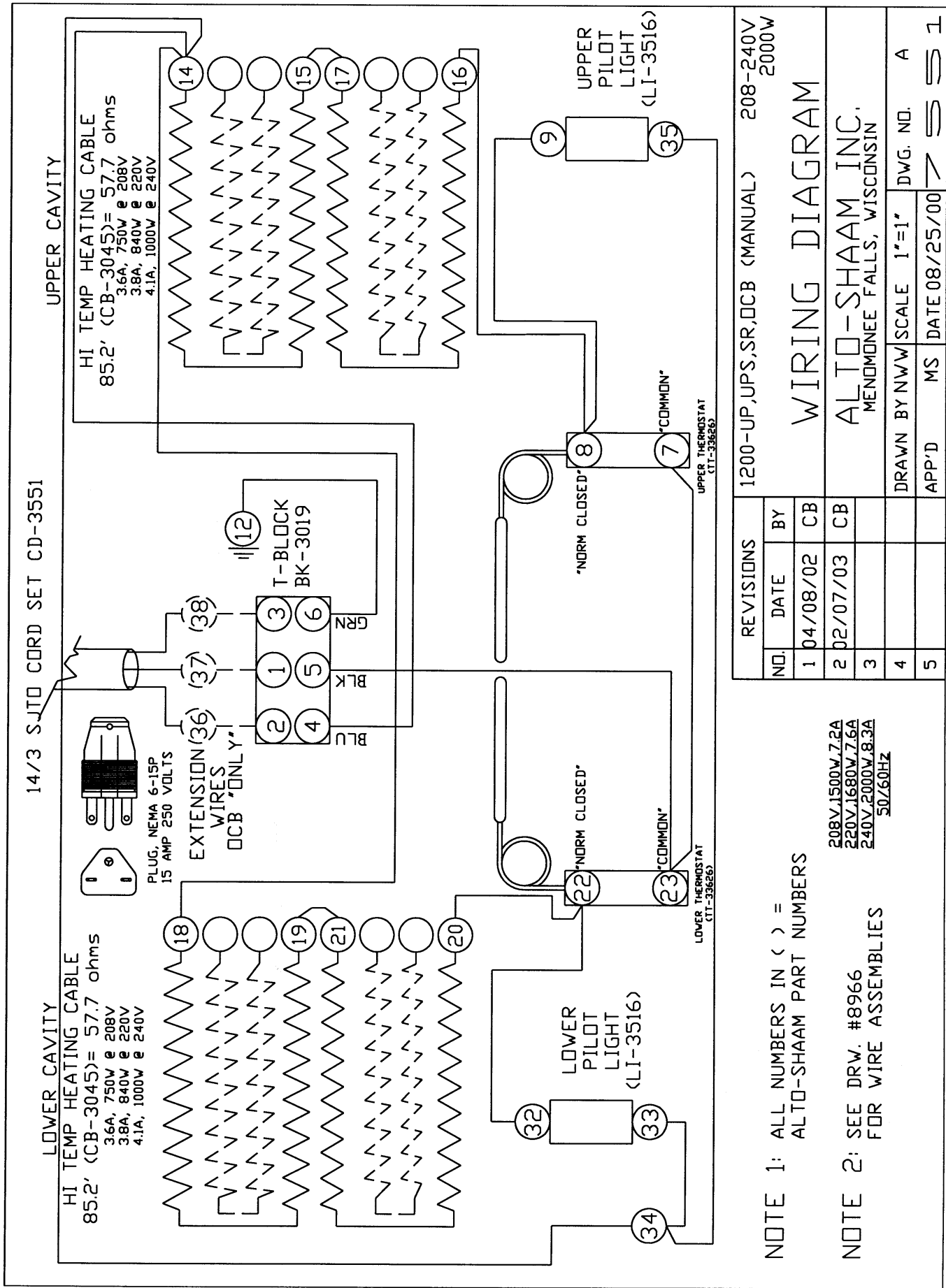
REVISIONS			1200-UP/SR,UPS,DCB (MANUAL) 120V 2000W		
NO.	DATE	BY			
1	04/08/02	CB			
2	04/16/02	CB			
3	02/06/03	CB			
4					
5					

NOTE 1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS		
NOTE 2: SEE DRW. #8965 WIRE ASSEMBLIES		

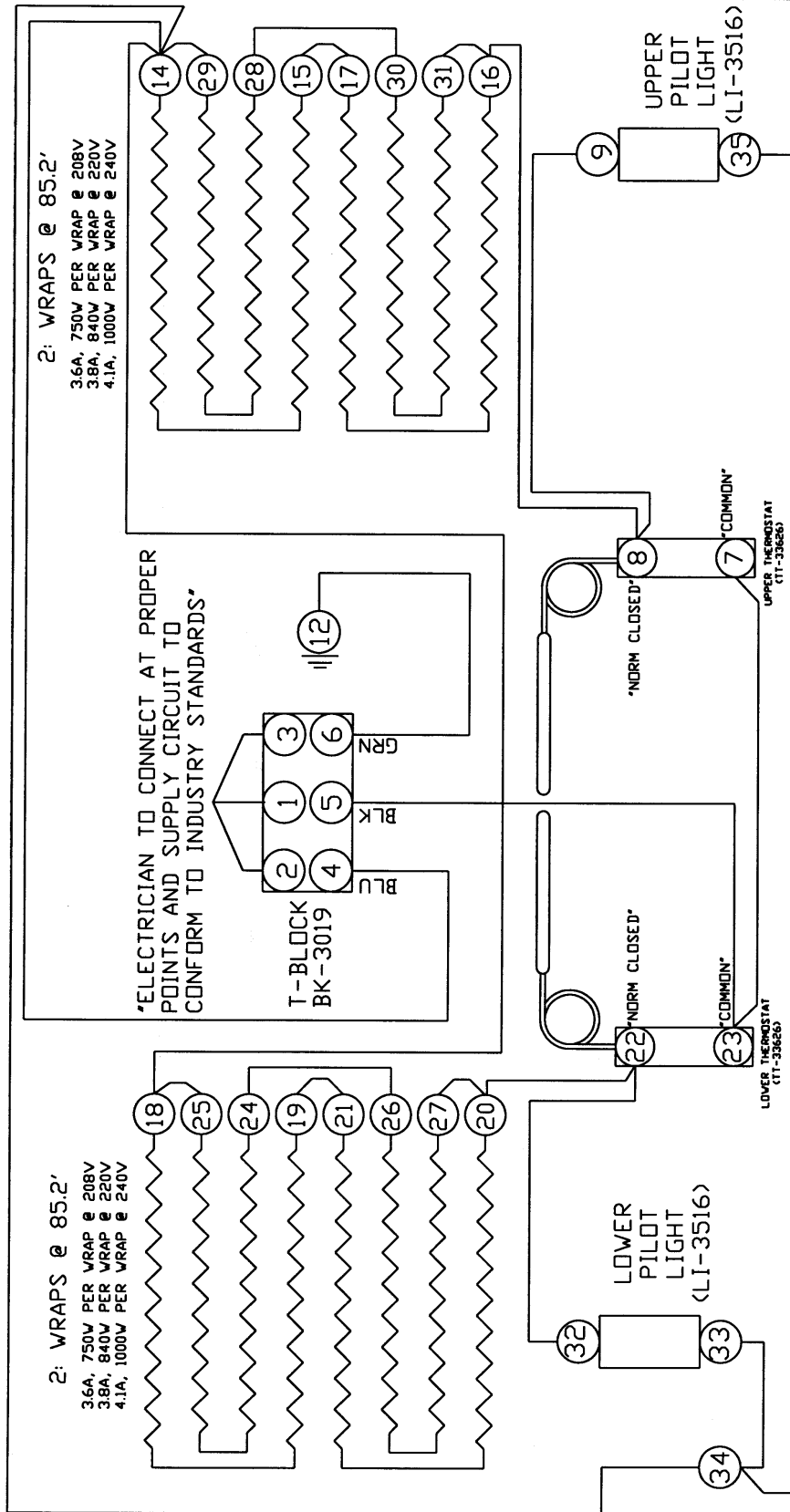
  

WIRING DIAGRAM		
ALTO-SHAAM INC. MENOMONEE FALLS, WISCONSIN		
DRAWN BY NWV	SCALE 1"=1"	DWG. NO. A
APP'D	MS	DATE 08/25/00



LOWER CAVITY  
HI TEMP HEATING CABLE  
85.2' (CB-3045)= 57.7ohms

UPPER CAVITY  
HI TEMP HEATING CABLE  
85.2' (CB-3045)= 57.7ohms



## WIRING DIAGRAM

MODELS: 1200-UP/SR (MANUAL) 208-240V ~4000W~	
<b>ALTO-SHAAM®</b>	
MENOMONEE FALLS, WISC. 53052-450	
BY: N/W	SCALE: NONE
APP'D: DAR	DATE: 08/25/00
DWG: A-7552	

NOTE 1: ALL NUMBERS IN ( ) =  
ALTO-SHAAM PART NUMBERS

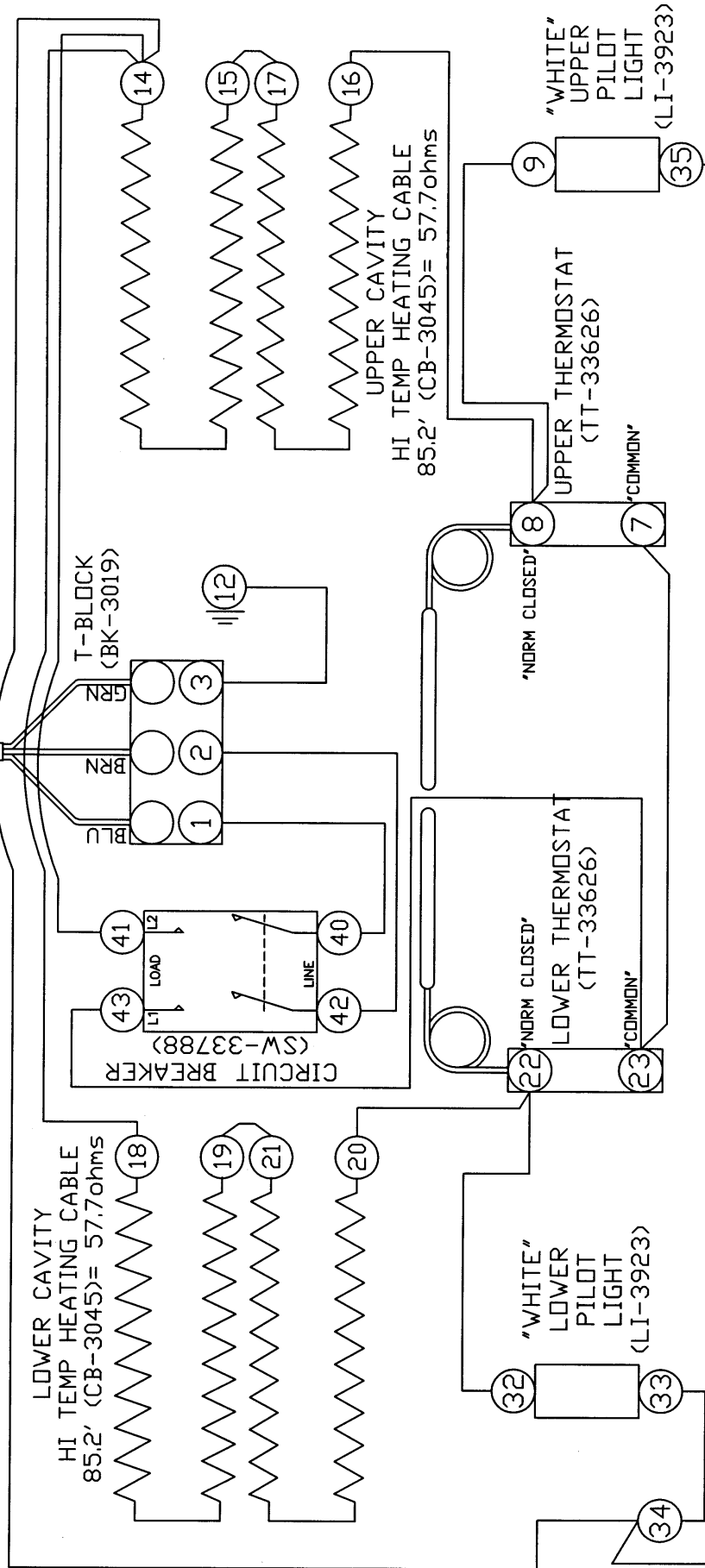
NOTE 2: SEE DRW. #8966  
FOR WIRE ASSEMBLIES

208V, 3000V, 14.0A  
220V, 3360V, 15.0A  
240V, 4000V, 16.0A  
50/60Hz

16/3 EUROPEAN HARMONIZED CORD SET [CD-3922]

230V, 1800W, 8.0A  
50/60Hz

PLUG, CEE 7/7 (SCHUKO)  
16 AMP 250V (#701410)



REVISIONS		1200-UP/SR	INTERNATIONAL	230V
NO.	DATE	BY	MANUAL	2120W
1	10/10/00	NW		
2	12/03/01	CJB		
3	04/08/02	CJB		
4				
5				

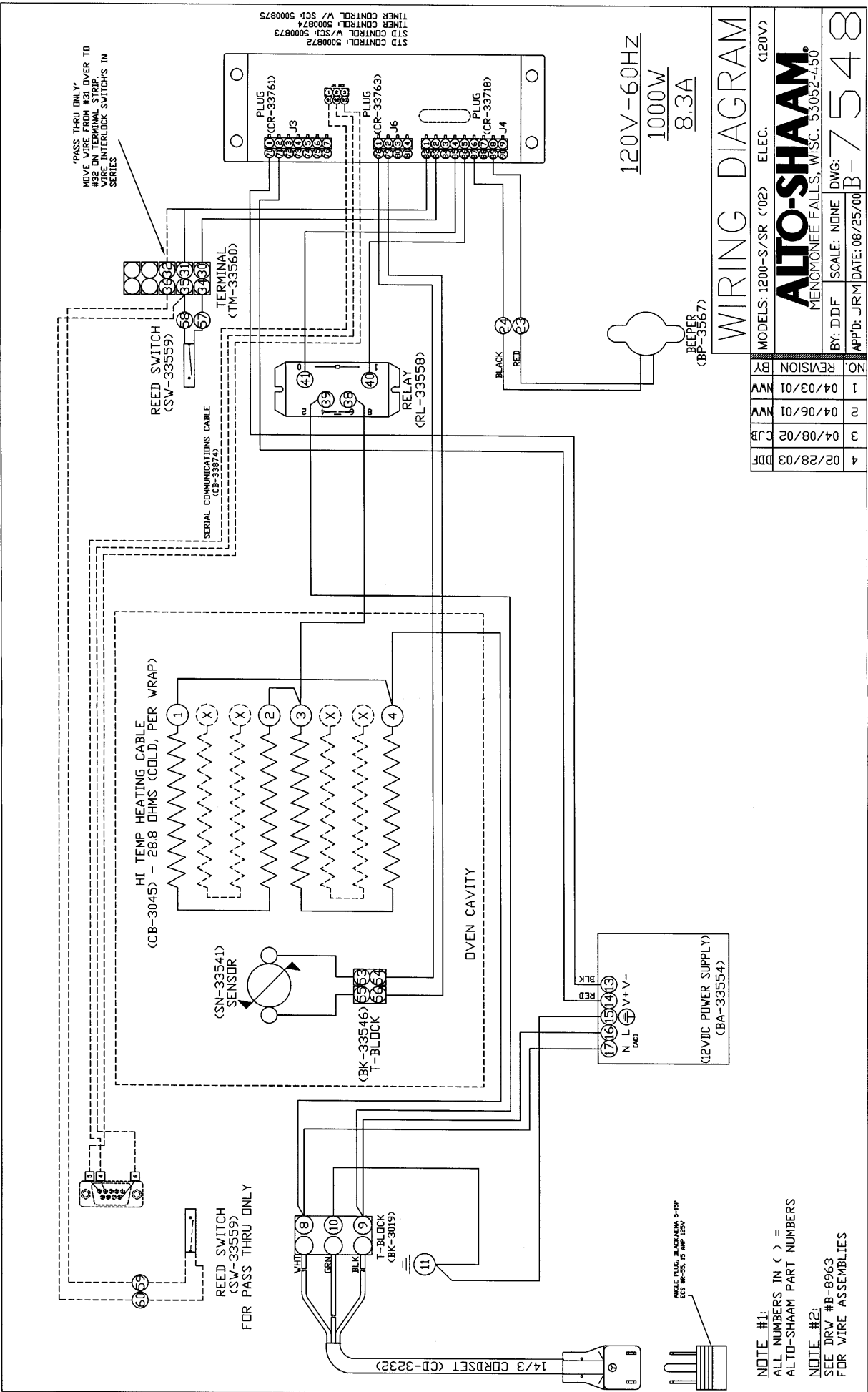
NOTE 1: ALL NUMBERS IN ( ) =  
ALTO-SHAAM PART NUMBERS

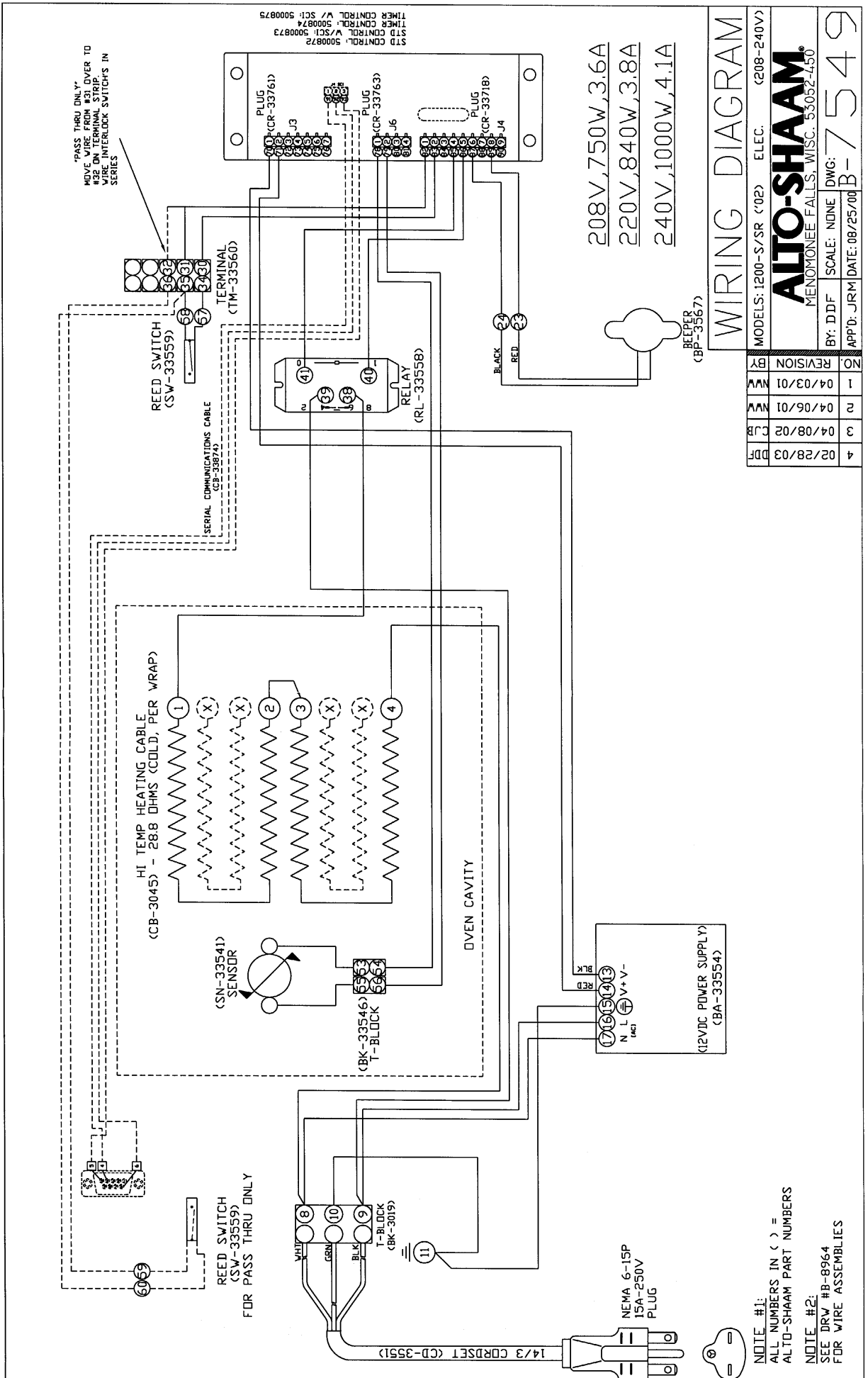
NOTE 2: SEE DRW. #8967  
FOR WIRE ASSEMBLIES

## WIRING DIAGRAM

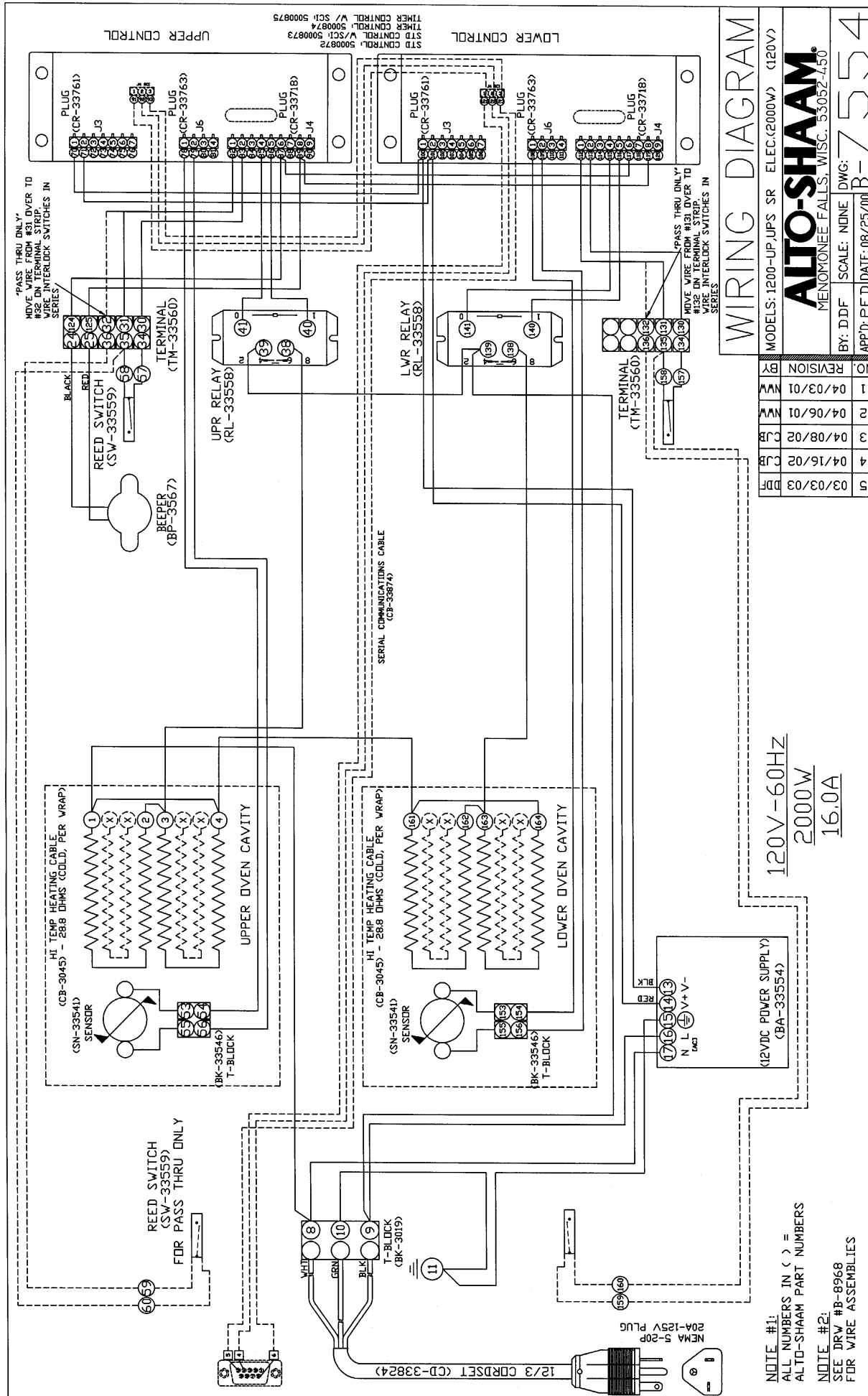
ALTO-SHAAM INC.  
MENOMONEE FALLS, WISCONSIN

DRAWN BY NW SCALE 1"=1" DWG. NO.  
APP'D MS DATE 08/25/00 A-7553

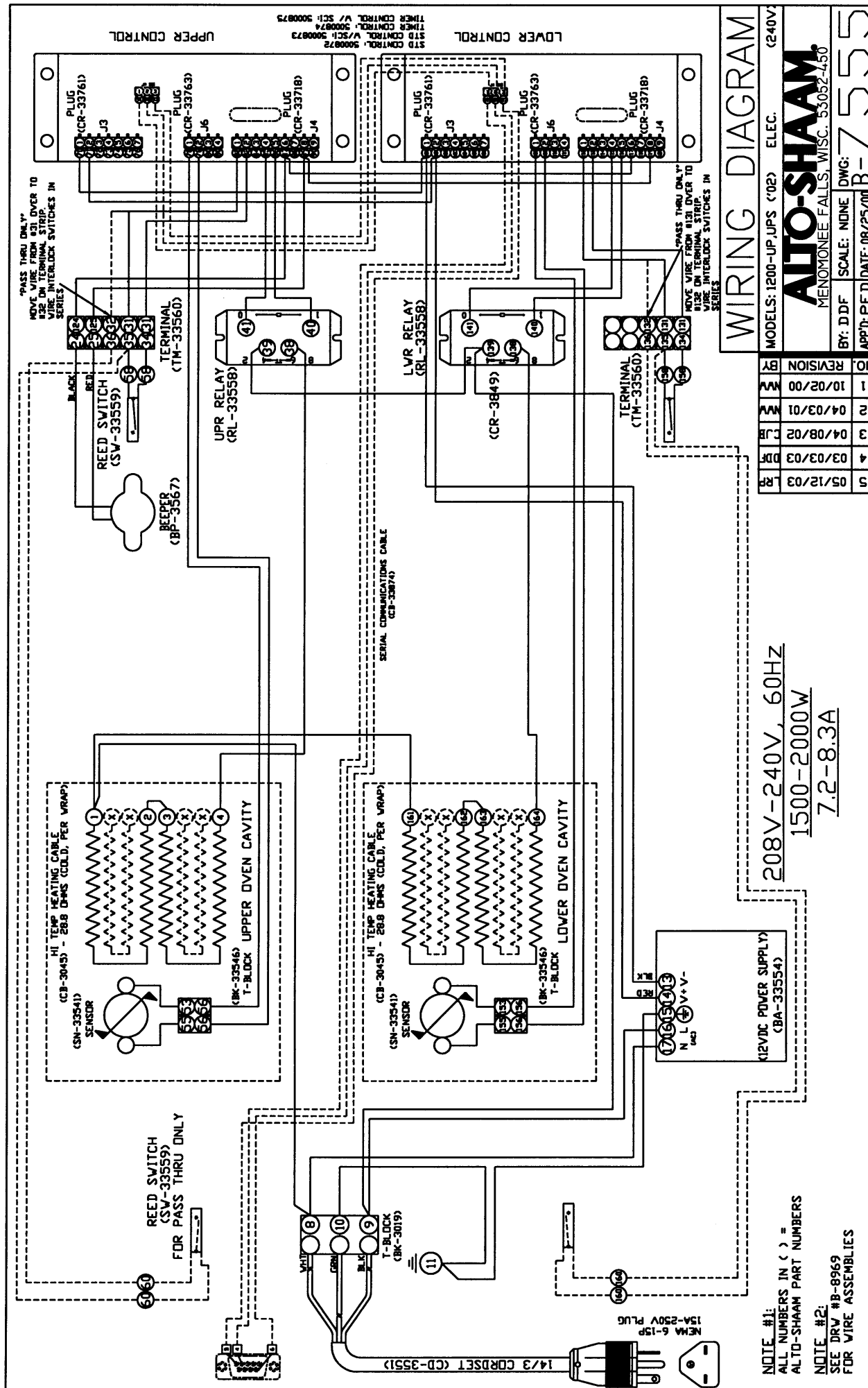




















# TRANSPORTATION DAMAGE and CLAIMS



All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.
2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.
3. Note all damage to packages directly on the carrier's delivery receipt.
4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.
5. If the driver refuses to allow inspection, write the following on the delivery receipt:  
***Driver refuses to allow inspection of containers for visible damage.***
6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.
7. Save any packages and packing material for further inspection by the carrier.
8. Promptly file a written claim with the carrier and attach *copies* of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

# ALTO-SHAAM® LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser that any original part that is found to be defective in material or workmanship will, at our option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The labor warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

The parts warranty remains in effect one (1) year from installation or fifteen (15) months from the shipping date, whichever occurs first.

Exceptions to the one year part warranty period are as listed:

- A. Halo Heat cook/hold ovens include a five (5) year parts warranty on the heating element. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.
- B. Alto-Shaam Quickchillers include a five (5) year parts warranty on the refrigeration compressor. Labor will be covered under the terms of the standard warranty period of one (1) year or fifteen (15) months.

This warranty does not apply to:

1. Calibration
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions.
5. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
6. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, expressed or implied, including the implied warranties of merchantability and fitness for purpose. In no event shall the Company be liable for loss of use, loss of revenue, or loss of product or profit, or for indirect or consequential damages. This warranty is in lieu of all other warranties expressed or implied and Alto-Shaam, Inc. neither assumes or authorizes any persons to assume for it any other obligation or liability in connection with Alto-Shaam equipment.

## ALTO-SHAAM, INC.

Warranty effective January 1, 2000

Record the model and serial numbers of the unit for easy reference.

Always refer to both model and serial numbers in your correspondence regarding the unit.

Model: \_\_\_\_\_

Serial Number: \_\_\_\_\_

Purchased From: \_\_\_\_\_

Date Installed: \_\_\_\_\_ Voltage: \_\_\_\_\_

## HALO HEAT COOK/HOLD/SERVE SYSTEMS BY ALTO-SHAAM®

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FAX: 262.251.7067 • 800.329.8744 U.S.A./CANADA

WEBSITE:

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262.251.1907 INTERNATIONAL

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